



Tuesday 4th August 2026

Two Courses £45.00 | Three Courses £55.00

Homemade Bread served with Butter | *Gl/Mi*

STARTERS

Cream of Cauliflower & Strathdon Blue Cheese Soup | *Mi*

Smoked Mackerel Paté | *Fi/Mi/Mu/Gl*

Dressed Leaves - Cucumber Pickle - Oatcakes

Pulled Pork & Black Pudding Fritters | *Gl/Mu*

Dressed Leaves - Apple Puree

Heritage Tomato & Burrata | *Mi/Mu*

Dressed Leaves - Basil Pesto

MAINS

Highland Venison Steak | *Mi*

Mashed Potatoes - Braised Red Cabbage - Red Wine Jus

Haggis, Neeps & Tatties | *Gl/Mu/Mi*

Whisky Cream Sauce

Pan Roasted Fillet of Scottish Salmon | *Fi/Mi*

New Potatoes - Tenderstem Broccoli - Wild Garlic Butter

Chickpea & Vegetable Curry | *Sb/Gl/Mi*

Wild & Basmati Rice - Naan Bread

DESSERTS

Strawberry & Raspberry Pavlova | *Eg/Mi*

Chantilly Cream

Homemade Orange & Cointreau Ice Cream | *Mi/Eg*

Homemade Lemon & Mint Sorbet |

Selection of Highland Fine Cheeses with Biscuits and Chutney | *Mi/Gl/Ce*

£5.00 supplement or £12.00 as additional course

Taylor's LBV Port, Douro Valley, Portugal 50ml - £4.00

Tea and filter coffee can be taken in the bar following your meal

All prices include VAT at 20%. Please note service is not included.

Allergens

Gluten (Gl) Crustaceans (Cr), Molluscs (Mo), Fish (Fi), Peanuts (Pn), Tree Nuts (Tn), Soybeans (Sb), Milk (Mi), Eggs (Eg), Mustard (Mu), Sesame (Se), Celery (Ce), Sulphur Dioxide (Su), Lupin (Lu)



Thursday 23rd July 2026

Two Courses £45.00 | Three Courses £55.00

Homemade Bread served with Butter | *Gl/Mi*

STARTERS

Cullen Skink | *Fi/Mi*

Smoked Mackerel Paté | *Fi/Mi/Mu/Gl/Ce*

Dressed Leaves - Cucumber Pickle - Oatcakes

Pulled Pork & Black Pudding Fritters | *Gl/Mu*

Dressed Leaves - Apple Puree

Spiced Butternut Squash & Feta | *Mi/Mu*

Dressed Leaves - Toasted Pumpkin Seeds

MAINS

Pan Roasted Duck Breast | *Mi*

Sauteed Potatoes - Braised Red Cabbage - Black Currant Jus

Haggis, Neeps & Tatties | *Gl/Mu/Mi*

Whisky Cream Sauce

Monkfish & King Prawn Thai Green Curry | *Cr/Fi*

Wild & Basmati Rice

Potato Gnocchi with Wild Garlic Pesto | *Gl/Mi*

Parmesan Shavings

DESSERTS

Chocolate Mousse | *Eg/Mi*

Macerated Strawberries - Chantilly Cream

Homemade Hazelnut Praline Ice Cream | *Mi/Eg*

Homemade Blood Orange Sorbet |

Selection of Highland Fine Cheeses with Biscuits and Chutney | *Mi/Gl/Ce*

£5.00 supplement or £12.00 as additional course

Taylor's LBV Port, Douro Valley, Portugal 50ml - £4.00

Tea and filter coffee can be taken in the bar following your meal

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Allergens

Gluten (Gl) Crustaceans (Cr), Molluscs (Mo), Fish (Fi), Peanuts (Pn), Tree Nuts (Tn), Soybeans (Sb), Milk (Mi), Eggs (Eg), Mustard (Mu), Sesame (Se), Celery (Ce), Sulphur Dioxide (Su), Lupin (Lu)



Thursday 16th July 2026

Two Courses £45.00 | Three Courses £55.00

Homemade Bread served with Butter | *Gl/Mi*

STARTERS

Carrot & Orange Soup |

Dill Cured Orkney Herring | *Fi/Eg/Mu*

New Potato Salad - Dressed Leaves

Grilled Peaches with Prosciutto | *Mi/Mu*

Mandarin Infused Olive Oil - Dressed Leaves

Heritage Tomato & Burrata | *Mi/Mu*

Dressed Leaves - Basil Oil

MAINS

Roasted Rump of Lamb | *Mi*

Mashed Potatoes - Braised Red Cabbage - Mint Gravy

Slow Roasted Belly of Pork | *Mi*

Mashed Potatoes - Seasonal Vegetables - Wild Mushroom Cream Sauce

Pan Roasted Fillet of Scottish Salmon | *Fi/Mi*

Crushed New Potatoes - Green Beans - Tarragon Butter

Roasted Cauliflower Steak | *Mi/Mu*

New Potatoes - Strathdon Blue Cheese - Dressed Salad

DESSERTS

Spiced Orange Cake | *Gl/Tn/Eg/Mi*

Heather Honey & Drambuie Ice Cream

Homemade Pistachio Ice Cream | *Mi/Eg/Tn*

Homemade Strawberry, Elderflower & Mint Sorbet |

Selection of Highland Fine Cheeses with Biscuits and Chutney | *Mi/Gl/Ce*

£5.00 supplement or £12.00 as additional course

Taylor's LBV Port, Douro Valley, Portugal 50ml - £4.00

Tea and filter coffee can be taken in the bar following your meal

All prices include VAT at 20%. Please note service is not included.

Allergens

Gluten (Gl) Crustaceans (Cr), Molluscs (Mo), Fish (Fi), Peanuts (Pn), Tree Nuts (Tn), Soybeans (Sb), Milk (Mi), Eggs (Eg), Mustard (Mu), Sesame (Se), Celery (Ce), Sulphur Dioxide (Su), Lupin (Lu)



Tuesday 2nd June 2026

Two Courses £45.00 | Three Courses £55.00

Homemade Focaccia served with Butter | *Gl/Mi*

STARTERS

Carrot & Coriander Soup |

Smoked Salmon | *Fi/Mu/Mi*

Dressed Leaves - Horseradish Creme Fraiche

Venison & Black Pudding Terrine | *Mi/Gl/Ce/Mu*

Carrot Chutney - Dressed Leaves

Wild Garlic Mushrooms | *Gl/Mi/Mu*

Toasted Focaccia - Dressed Leaves

MAINS

Beef Rump Medallion | *Mi*

Mashed Potatoes - Vine Cherry Tomatoes - Roasted Shallot - Red Wine Jus

Malaysian Chicken Curry | *Sb/Gl*

Wild & Basmati Rice - Naan Bread

Pan Seared Fillet of Chalkstream Trout | *Fi/Mi*

Crushed New Potatoes - Tenderstem Broccoli - White Wine Cream Sauce

Potato Gnocchi with Wild Garlic Pesto | *Gl/Sb/Mi*

Parmesan Shavings - Herb Oil

DESSERTS

Garden Rhubarb Crumble | *Gl/Eg/Mi*

Vanilla Cream or Custard

Homemade Maple & Pecan Ice Cream | *Mi/Eg/Tn*

Homemade Apricot & Lemon Verbena Sorbet |

Selection of Highland Fine Cheeses with Biscuits and Chutney | *Mi/Gl/Ce*

£5.00 supplement or £12.00 as additional course

Taylor's LBV Port, Douro Valley, Portugal 50ml - £4.00

Tea and filter coffee can be taken in the bar following your meal

All prices include VAT at 20%. Please note service is not included.

Allergens

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